

IMPORTANT NOTICE

PLEASE DO NOT RETURN TO STORE.
If you have any problems with this unit,
contact Consumer Relations for service

PHONE: 1-800-275-8273 or

visit our website at wphousewares.com

Please read operating instructions
before using this product.

Please keep original box and packing materials
in the event that service is required.



Wolfgang Puck

Automatic Frozen Dessert Maker
with Insulated Case with Lid
Use and Care



W.P. APPLIANCES, INC. Toll Free (800) 275-8273
Model BICM0015 Printed in China REV 2.0

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wolfgang puck
Bistro
collection

IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury, including the following:

- 1 READ ALL INSTRUCTIONS BEFORE USING.**
- 2** To protect against risk of electric shock, do not place cord, plug, or base of appliance in water or any other liquid.
- 3** Close supervision is necessary when any appliance is used by or near children.
- 4** Always unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- 5** Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away during operation to reduce the risk of injury and/or damage to the appliance.
- 6** Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or is dropped or damaged in any manner. Return the appliance to the nearest repair center for examination, repair, electrical or mechanical adjustment.
- 7** The use of attachments not recommended by W.P. Appliances, Inc. may cause fire, electric shock or risk of injuries.
- 8** Do not use outdoors.
- 9** Do not let cord hang over edge of table or counter, or touch hot surfaces.
- 10** Keep hands and utensils out of Freezer Bowl while in use to reduce the risk of injury to persons or to the appliance itself.
- 11** DO NOT USE SHARP OBJECTS OR UTENSILS INSIDE THE FREEZER BOWL! Sharp objects will scratch and damage the inside of the freezer bowl. Only use nylon or rubber spatulas, or wooden spoons once the motor housing has been removed from the Freezer Bowl.
- 12** Do not use the Freezer Bowl on flames, hot plates or stoves. Do not expose to heat source. Do not wash any parts in a dishwasher; doing so may cause risk of fire, electric shock or injury.

SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

ADDITIONAL SAFETY INFORMATION

NOTICE: This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

CAUTION: This appliance is for household use. Any servicing other than cleaning and user maintenance should be performed by an authorized service representative.

- 1** Do not immerse the Motor Housing in water or any other liquid.
- 2** To reduce the risk of fire or electric shock, do not attempt to disassemble the motor base as it does not contain any user-serviceable parts. Repairs should be made only by authorized personnel.
- 3** Only use this appliance in a 120V AC outlet.
- 4** Never clean with abrasive cleaners or steel wool; only use nylon cleaning utensils. Do not place any parts in the dishwasher.

Before Your First Use

Wash the Transparent Cover, Freezer Bowl and Mixing Arm in warm, soapy water to remove any residual dust or oils from the manufacturing and shipping process. DO NOT clean any of the parts with abrasive cleaners or steel wool.

Preparing Your Freezer Bowl

The Freezer Bowl must be completely frozen prior to using your dessert maker. It takes the Freezer Bowl approximately 8 - 22 hours to be frozen solid. To ensure your Bowl is frozen prior to use, shake it and listen for liquid moving around. Always ensure that your Freezer Bowl is completely dry prior to placing in your freezer.



Wolfgang Puck, owner of the famous Spago restaurants and one of the most influential chef-restauranteurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of blending fresh

California ingredients with his classical French techniques, are enjoyed by world leaders, stars and fellow chefs alike. He established other trend-setting restaurants like Postrio in San Francisco, Chinois on Main in Santa Monica, Trattoria del Lupo, and his latest creation, Cut, a gourmet steakhouse in the Beverly Wilshire Hotel. Home chefs can also share Mr. Puck's talents through his cookbooks and, of course, through his appliances!

Table of Contents

Important Safeguards	1
Additional Safety Information	2
Before Your First Use	2
About Wolfgang Puck	3
Know Your Frozen Dessert Maker	5
Assembling Your Frozen Dessert Maker	7
Helpful Hints	8
Care & Cleaning	9
Using Your Frozen Dessert Maker	10
Recipes	11
Limited Warranty	30
Contact Information	Back

Know Your Frozen Dessert Maker



5

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Assembling Your Frozen Dessert Maker

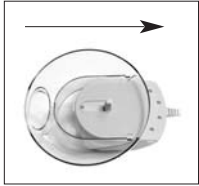


figure 1

Unlike other frozen dessert makers in the marketplace, the Freezer Bowl of your Wolfgang Puck Dessert Maker also serves as the housing. This allows the Motor Housing to sit directly on top of the Freezer Bowl during the mixing process, making it compact for storage, yet still providing for up to 1.5 quarts of ingredients.

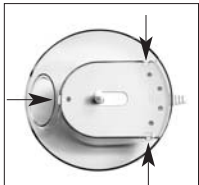


figure 2

To Assemble:

- 1 Do not remove your Freezer Bowl from your freezer until all of your ingredients have been prepared and are ready to pour into the Bowl.
- 2 Remove the cover from the Insulated case and place the frozen Freezer Bowl in the case. Place the case with freezer bowl on a stable level surface.
- 3 Add your ingredients to the frozen Freezer Bowl.
- 4 Place the transparent cover underneath the motor housing by sliding it forward until all three lock positions are properly in place (see figures 1 and 2).
- 5 Place the mixing arm on the stem of the motor housing and guide it into the Freezer Bowl.
- 6 You will notice three nubs on the transparent cover. There are also three indentations on the rim of the Freezer Bowl. Line up the nubs of the cover to the indentations on the black rim of the Freezer Bowl (see figure 3). Press down on the Motor Housing until all nubs on the transparent cover are fully recessed into the black rim on the Freezer Bowl.
- 7 Plug your motor housing into a 120V AC outlet.



figure 3

Helpful Hints

- 1 Do not store frozen desserts or drinks in the freezer bowl in the freezer for more than 30 minutes. Desserts and drinks will stick to the side of the Freezer Bowl and may cause damage. Store only in a plastic airtight container. You can store desserts in the Freezer Bowl only if the Freezer Bowl is placed in the Insulated Case and kept out of the freezer. Do not place frozen desserts directly in the Insulated Case, use the Freezer Bowl or other appropriately-sized storage container.
- 2 You can store frozen desserts for a limited period. Storing too long will reduce quality and flavor. After one or two weeks the structure of ice cream deteriorates and the fresh taste is lost. Several guidelines should be followed when storing desserts in a freezer:
 - a. Finished frozen desserts can be kept in the Freezer Bowl in a freezer for no more than 30 minutes at a time. Transfer frozen desserts to an airtight container for longer storage in the freezer.
 - b. Maintain a minimum temperature of 0° F.
 - c. Mark the prepare date and type of desserts on the container
 - d. Do not refreeze and consume desserts which have totally or partially defrosted.
- 3 If adding fruit, always do so after the base has begun to thicken, usually after the first 15 minutes of processing. If the fruit is added to the base while it is still in its liquid form it will prevent the base from thickening to the proper consistency. Also, if using fresh fruit that has not been cooked it will tend to become as hard as an ice cube after it has been stored in the freezer. Smaller pieces of fruit that have been precooked to eliminate some of the moisture content are recommended.
- 4 Use different types of cream or milk for creamier ice cream. The higher the fat content of the base, the creamier your dessert will be. Most restaurants use a specialty cream that contains 40% fat. This can usually be found in specialty stores. Fat contents of various dairy products are as follows:
 - a. Manufacturing cream - 40% fat (specialty stores)
 - b. Heavy Cream - 36%
 - c. Light Whipping Cream - 30%
 - d. Light Cream - 18%
 - e. Half and Half - 11%
 - f. Whole Milk - 8%
- 5 Always make sure sugar is completely dissolved. If it's not, ice will form around the sugar crystals.

Helpful Hints (cont.)

- 6 If the recipe you are preparing needs to be cooked on the stove, prepare it 24 hours in advance. This will allow you to store the base in the refrigerator and have it properly chilled for processing.
- 7 Temperature and viscosity of the base is the number one factor in determining processing time. A well-chilled base can be completed in as little as 20 minutes.
- 8 The consistency of your ice cream upon completion is that of soft serve. This is the same in the most expensive ice cream makers used in restaurants. The difference is that restaurants (and manufacturing facilities) use a "hardening cabinet" that blast freezes the ice cream in a much shorter time frame than a standard home freezer. To achieve the same hardness simply transfer your finished ice cream to an airtight container and store in your freezer for 1 hour.
- 9 You can make delicious slushies with this appliance by simply pouring your favorite carbonated beverage in the Freezer Bowl. Do not attempt this with diet beverages as they will tend to freeze to the side of the Freezer Bowl causing your mixing arm to become stuck.

Care & Cleaning

Wash the Transparent Cover (after it has been removed from the Motor Housing), Freezer Bowl and Mixing Arm in warm, soapy water. DO NOT clean any of the parts with abrasive cleaners or steel wool. Do not put any parts of your Dessert Maker in the dishwasher. Dry all parts thoroughly after cleaning. The Freezer Bowl must be completely dry prior to placing in the freezer. The Freezer Bowl is the only part that should be placed in the freezer; all other parts should be stored in a pantry or cabinet. We recommend that the Freezer Bowl always be stored in the freezer so that you can use it at any time.

Using Your Frozen Dessert Maker

- 1 Always ensure your Freezer Bowl is completely frozen before using. Do not take the Freezer Bowl out of the freezer until your ingredients are measured and prepared. Remove the cover from the insulated case and place the Freezer Bowl in the case. Place the case with freezer bowl on a stable level surface.
- 2 You can use recipes from this manual or enjoy your own variations. Just ensure that you do not exceed more than 1.5 quarts after all ingredients have been combined.
- 3 Assemble your Dessert Maker according to the instructions on page 7.
- 4 You can add ingredients during the mixing process. Add nuts, chocolate chips, or your other favorite ingredients through the hatch located on the transparent cover. There is no need to stop the mixing action and remove the cover.
- 5 Most recipes are complete in 25 - 40 minutes depending on the beginning temperature of your ingredients, the amount of cream in your mixture, and the total volume of your ingredients. Mixing time can be decreased if you pre-chill your mixture in the refrigerator prior to mixing.
- 6 Plug your appliance in and set the switch to the On position (I)
- 7 When the mixture has reached your desired consistency, switch the power button to the Off position (O). Ice Cream and other frozen desserts will be slightly firmer than soft-serve ice cream. If you would like a firmer texture, place the mixture in an airtight container in the freezer for 1 - 2 hours.

WARNING: Do not store any mixtures or other liquids in the freezer bowl as they will stick to the interior of the unit and will damage the Freezer Bowl. Always transfer completed recipes to an airtight plastic container.

Recipes

Times for churning are approximate and vary depending on initial starting temperature and type of mixture.

There are no stabilizers or emulsifiers in these recipes.

Some separation in the finished product is normal after the first day of storage in the freezer.

Banana Ice Cream

Makes approximately 1 quart

INGREDIENTS

16 ounces pureed banana (about 5 bananas)
2/3 cup sugar
1/8 teaspoon kosher salt
2 teaspoons lemon juice
2/3 cup heavy cream
1/2 teaspoon vanilla

METHOD

- 1 Puree bananas in a blender or with an immersion blender.
- 2 Combine all ingredients in mixing bowl.
- 3 Chill mixture for at least 2 hours (can be overnight) in refrigerator then pour into Freezer Bowl. Assemble as instructed on page 7.
- 4 Plug appliance in and set to "ON". Check regularly for desired consistency. Most recipes are at soft-serve stage after 25 - 30 minutes. Motor will start to click when mixture is as firm as possible.
- 5 Turn power off and remove Motor, Transparent Cover, and Mixing Arm.
- 6 Scrape mixture into separate freezable containers and freeze for 3 hours for hard consistency. Mixture will stay fresh in freezer in airtight container for up to 3 weeks.

Courtesy Marian Getz, Wolfgang Puck Chef

Blueberry Ice Cream

Makes approximately 1 quart

INGREDIENTS

Step 1:

4 cups blueberries
1 cup sugar
1/3 cup water

Combine the above ingredients in a saucepan and boil for 5 minutes. Then puree.

Step 2:

2 cups heavy cream
1 tablespoon lemon juice

Add these ingredients after step one is completed. Mix together and strain.

METHOD

- 1 Combine all ingredients in mixing bowl.
- 2 Chill mixture for at least 2 hours (can be overnight) in refrigerator then pour into Freezer Bowl. Assemble as instructed on page 7.
- 3 Plug appliance in and set to "ON". Check regularly for desired consistency. Most recipes are at soft-serve stage after 25 - 30 minutes. Motor will start to click when mixture is as firm as possible.
- 4 Turn power off and remove Motor, Transparent Cover, and Mixing Arm.
- 5 Scrape mixture into separate freezable containers and freeze for 3 hours for hard consistency. Mixture will stay fresh in freezer in airtight container for up to 3 weeks.

Courtesy Marian Getz, Wolfgang Puck Chef

Chocolate Gelato

Makes approximately 1 quart

INGREDIENTS

Step 1

1/2 cup sugar
1 cup heavy cream
1/2 cup milk
Speck of salt (less than 1/8 tsp.)

Combine these 4 ingredients and bring to a boil in medium sauce pan.

Step 2

1/2 cup milk
4 teaspoons cornstarch

Whisk these 2 ingredients together to make a slurry and combine with boiling mixture from Step 1. Boil for an additional 30 seconds stirring constantly.

Step 3

6 ounces bittersweet chocolate pieces
1/2 teaspoon coffee extract
1/2 teaspoon vanilla extract

Place these 3 ingredients in large mixing bowl and pour boiling mixture over top. Whisk, strain, cover, and place in refrigerator to chill.

METHOD

- 1 Combine all ingredients in mixing bowl.
- 2 Chill mixture for at least 2 hours (can be overnight) in refrigerator then pour into Freezer Bowl. Assemble as instructed on page 7.
- 3 Plug appliance in and set to "ON". Check regularly for desired consistency. Most recipes are at soft-serve stage after 25 - 30 minutes. Motor will start to click when mixture is as firm as possible.
- 4 Turn power off and remove Motor, Transparent Cover, and Mixing Arm.
- 5 Scrape mixture into separate freezable containers and freeze for 3 hours for hard consistency. Mixture will stay fresh in freezer in airtight container for up to 3 weeks.

Courtesy Marian Getz, Wolfgang Puck Chef

Congolese Coffee Ice Cream

Makes approximately 1 quart

INGREDIENTS

2 cups heavy cream
1 1/2 cups whole milk
1 cup whole coffee beans
1/4 cup brewed coffee
1 teaspoon vanilla
3/4 cup sugar

METHOD

- 1 Combine all ingredients in a 2-quart saucepan and bring to a simmer over medium heat. When bubbles form around the edge of the pan, remove from heat. Cover and chill overnight. Strain before placing mixture in Freezer Bowl.
- 2 Plug appliance in and set to "ON". Check regularly for desired consistency. Most recipes are at soft-serve stage after 25 - 30 minutes. Motor will start to click when mixture is as firm as possible.
- 4 Turn power off and remove Motor, Transparent Cover, and Mixing Arm.
- 5 Scrape mixture into separate freezable containers and freeze for 3 hours for hard consistency. Mixture will stay fresh in freezer in airtight container for up to 3 weeks.

Courtesy Marian Getz, Wolfgang Puck Chef

Easy Old Time Vanilla Ice Cream

Makes approximately 1 quart

INGREDIENTS

2 cups heavy cream
2 cups whole milk
3/4 cup sugar
2 teaspoons vanilla
Speck of kosher salt (less than 1/8 tsp)

METHOD

- 1 Combine all ingredients in mixing bowl.
- 2 Chill mixture for at least 2 hours (can be overnight) in refrigerator then pour into Freezer Bowl. Assemble as instructed on page 7.
- 3 Plug appliance in and set to "ON". Check regularly for desired consistency. Most recipes are at soft-serve stage after 25 - 30 minutes. Motor will start to click when mixture is as firm as possible.
- 4 Turn power off and remove Motor, Transparent Cover, and Mixing Arm.
- 5 Scrape mixture into separate freezable containers and freeze for 3 hours for hard consistency. Mixture will stay fresh in freezer in airtight container for up to 3 weeks.

Courtesy Marian Getz, Wolfgang Puck Chef

Kiwi Sorbet

Makes approximately 1 quart

INGREDIENTS

10 large kiwi fruit (peeled and juiced)*
1/2 cup sugar

METHOD

- 1 Combine all ingredients in mixing bowl.
- 2 Chill mixture for at least 2 hours (can be overnight) in refrigerator then pour into Freezer Bowl. Assemble as instructed on page 7.
- 3 Plug appliance in and set to "ON". Check regularly for desired consistency. Most recipes are at soft-serve stage after 25 - 30 minutes. Motor will start to click when mixture is as firm as possible.
- 4 Turn power off and remove Motor, Transparent Cover, and Mixing Arm.
- 5 Scrape mixture into separate freezable containers and freeze for 3 hours for hard consistency. Mixture will stay fresh in freezer in airtight container for up to 3 weeks.

* You can juice the kiwi with a blender, immersion blender, or juicer. If you use a juicer, the seeds will be strained out. The flavor will be the same but the seeds add to the presentation of the sorbet

Courtesy Marian Getz, Wolfgang Puck Chef

Lemon Gelato

Makes approximately 1 quart

INGREDIENTS

Step 1:	1 cup fresh lemon juice
4 eggs	1/2 cup unsalted butter (cubed)
2 cups sugar	Zest from 6 lemons

Combine the above ingredients in a double boiler over simmering water whisking gently until mixture thickens, about 10 minutes. This is the Lemon Curd.

Step 2:

1 cup heavy cream
1 cup half & half
Zest from 1 lemon

Combine these ingredients together and add to the lemon curd from step one. Strain and chill.

METHOD

- 1 Combine all ingredients in mixing bowl.
- 2 Chill mixture for at least 2 hours (can be overnight) in refrigerator then pour into Freezer Bowl. Assemble as instructed on page 7.
- 3 Plug appliance in and set to "ON". Check regularly for desired consistency. Most recipes are at soft-serve stage after 25 - 30 minutes. Motor will start to click when mixture is as firm as possible.
- 4 Turn power off and remove Motor, Transparent Cover, and Mixing Arm.
- 5 Scrape mixture into separate freezable containers and freeze for 3 hours for hard consistency. Mixture will stay fresh in freezer in airtight container for up to 3 weeks.

Courtesy Marian Getz, Wolfgang Puck Chef

Pineapple Sorbet

Makes approximately 1 quart

INGREDIENTS

1 pineapple (peeled, cored, and pureed)
1/3 cup sugar

METHOD

- 1 Combine all ingredients in mixing bowl.
- 2 Chill mixture for at least 2 hours (can be overnight) in refrigerator then pour into Freezer Bowl. Assemble as instructed on page 7.
- 3 Plug appliance in and set to "ON". Check regularly for desired consistency. Most recipes are at soft-serve stage after 25 - 30 minutes. Motor will start to click when mixture is as firm as possible.
- 4 Turn power off and remove Motor, Transparent Cover, and Mixing Arm.
- 5 Scrape mixture into separate freezable containers and freeze for 3 hours for hard consistency. Mixture will stay fresh in freezer in airtight container for up to 3 weeks.

Courtesy Marian Getz, Wolfgang Puck Chef

Pumpkin Ice Cream

Makes approximately 1 quart

INGREDIENTS

2 cups heavy cream
1 cup brown sugar
1 cup pureéd pumpkin
1 tablespoon vanilla
Speck of kosher salt (less than 1/8 tsp)
1 teaspoon ground ginger
1 teaspoon cinnamon
1/4 teaspoon nutmeg
1/2 teaspoon ground clove
1 tablespoon molasses

METHOD

- 1 Combine all ingredients in mixing bowl.
- 2 Chill mixture for at least 2 hours (can be overnight) in refrigerator then pour into Freezer Bowl. Assemble as instructed on page 7.
- 3 Plug appliance in and set to "ON". Check regularly for desired consistency. Most recipes are at soft-serve stage after 25 - 30 minutes. Motor will start to click when mixture is as firm as possible.
- 4 Turn power off and remove Motor, Transparent Cover, and Mixing Arm.
- 5 Scrape mixture into separate freezable containers and freeze for 3 hours for hard consistency. Mixture will stay fresh in freezer in airtight container for up to 3 weeks.

Courtesy Marian Getz, Wolfgang Puck Chef

Strawberry Ice Cream

Makes approximately 1 quart

INGREDIENTS

- 2 1/2 cups fresh strawberries (mash or puree)
- 2/3 - 1 cup sugar
- 2 teaspoons lemon juice
- 1 cup heavy cream

METHOD

- 1 Combine all ingredients in mixing bowl.
- 2 Chill mixture for at least 2 hours (can be overnight) in refrigerator then pour into Freezer Bowl. Assemble as instructed on page 7.
- 3 Plug appliance in and set to "ON". Check regularly for desired consistency. Most recipes are at soft-serve stage after 25 - 30 minutes. Motor will start to click when mixture is as firm as possible.
- 4 Turn power off and remove Motor, Transparent Cover, and Mixing Arm.
- 5 Scrape mixture into separate freezable containers and freeze for 3 hours for hard consistency. Mixture will stay fresh in freezer in airtight container for up to 3 weeks.

Courtesy Marian Getz, Wolfgang Puck Chef

Strawberry Sorbet

Makes approximately 1 quart

INGREDIENTS

- 2 1/2 cups fresh strawberries
- 2/3 cup sugar
- 2 teaspoons lemon juice

METHOD

- 1 Combine all ingredients in mixing bowl.
- 2 Chill mixture for at least 2 hours (can be overnight) in refrigerator then pour into Freezer Bowl. Assemble as instructed on page 7.
- 3 Plug appliance in and set to "ON". Check regularly for desired consistency. Most recipes are at soft-serve stage after 25 - 30 minutes. Motor will start to click when mixture is as firm as possible.
- 4 Turn power off and remove Motor, Transparent Cover, and Mixing Arm.
- 5 Scrape mixture into separate freezable containers and freeze for 3 hours for hard consistency. Mixture will stay fresh in freezer in airtight container for up to 3 weeks.

Courtesy Marian Getz, Wolfgang Puck Chef

Sugar Free Cantaloupe Sherbet

Makes approximately 1 quart

INGREDIENTS

2 very ripe cantaloupes (peeled, seeded and pureéd)
2 teaspoons lemon juice
Speck of kosher salt (less than 1/8 tsp)

METHOD

- 1 Combine all ingredients in mixing bowl.
- 2 Chill mixture for at least 2 hours (can be overnight) in refrigerator then pour into Freezer Bowl. Assemble as instructed on page 7.
- 3 Plug appliance in and set to "ON". Check regularly for desired consistency. Most recipes are at soft-serve stage after 25 - 30 minutes. Motor will start to click when mixture is as firm as possible.
- 4 Turn power off and remove Motor, Transparent Cover, and Mixing Arm.
- 5 Scrape mixture into separate freezable containers and freeze for 3 hours for hard consistency. Mixture will stay fresh in freezer in airtight container for up to 3 weeks.

Courtesy Marian Getz, Wolfgang Puck Chef

Tomato Granita

Makes approximately 2.5 cups

INGREDIENTS

2 pounds grape tomatoes (pureed)*
1/4 cup sugar
2 tablespoons horseradish
2 teaspoons kosher salt
2 tablespoons lemon juice
1 jalapeño pepper, minced

METHOD

- 1 Combine all ingredients in mixing bowl.
- 2 Chill mixture for at least 2 hours (can be overnight) in refrigerator then pour into Freezer Bowl. Assemble as instructed on page 7.
- 3 Plug appliance in and set to "ON". Check regularly for desired consistency. Most recipes are at soft-serve stage after 25 - 30 minutes. Motor will start to click when mixture is as firm as possible.
- 4 Turn power off and remove Motor, Transparent Cover, and Mixing Arm.
- 5 Scrape mixture into separate freezable containers and freeze for 3 hours for hard consistency. Mixture will stay fresh in freezer in airtight container for up to 3 weeks.

* You can puree the tomatoes with a blender, immersion blender, or juicer.

Courtesy Marian Getz, Wolfgang Puck Chef

Tupelo Honey Ice Cream

Makes approximately 1 quart

INGREDIENTS

3 cups heavy cream
2/3 cup pure Tupelo Honey

METHOD

- 1 Combine all ingredients in mixing bowl.
- 2 Chill mixture for at least 2 hours (can be overnight) in refrigerator then pour into Freezer Bowl. Assemble as instructed on page 7.
- 3 Plug appliance in and set to "ON". Check regularly for desired consistency. Most recipes are at soft-serve stage after 25 - 30 minutes. Motor will start to click when mixture is as firm as possible.
- 4 Turn power off and remove Motor, Transparent Cover, and Mixing Arm.
- 5 Scrape mixture into separate freezable containers and freeze for 3 hours for hard consistency. Mixture will stay fresh in freezer in airtight container for up to 3 weeks.

Courtesy Marian Getz, Wolfgang Puck Chef

Zesty Lime Gelato

Makes approximately 1 quart

INGREDIENTS

Zest from 3 limes (1 tablespoon)
4 tablespoons lime juice
2/3 cup sugar
1 cup heavy cream
1 cup plain yogurt (NOT non-fat)
1 teaspoon vanilla
Speck of kosher salt (less than 1/8 tsp)

METHOD

- 1 Combine all ingredients in mixing bowl.
- 2 Chill mixture for at least 2 hours (can be overnight) in refrigerator then pour into Freezer Bowl. Assemble as instructed on page 7.
- 3 Plug appliance in and set to "ON". Check regularly for desired consistency. Most recipes are at soft-serve stage after 25 - 30 minutes. Motor will start to click when mixture is as firm as possible.
- 4 Turn power off and remove Motor, Transparent Cover, and Mixing Arm.
- 5 Scrape mixture into separate freezable containers and freeze for 3 hours for hard consistency. Mixture will stay fresh in freezer in airtight container for up to 3 weeks.

Courtesy Marian Getz, Wolfgang Puck Chef

Tangerine Sherbet

Makes 1 1/2 quarts

INGREDIENTS

3 cups tangerine juice (about 18 tangerines)
Zest of 10 tangerines, grated or minced
3/4 cup fresh lemon juice (5 to 6 lemons)
Zest of 4 lemons
1 1/2 cups Simple Syrup (See separate recipe)
1/4 cup Mandarin Napoleon liqueur

METHOD

- 1 In a bowl, mix together all the ingredients.
- 2 Strain through a fine mesh sieve into a bowl.
- 3 Plug appliance in and set to "ON". Check regularly for desired consistency. Most recipes are at soft-serve stage after 25 - 30 minutes. Motor will start to click when mixture is as firm as possible.
- 4 Turn power off and remove Motor, Transparent Cover, and Mixing Arm.
- 5 Scrape mixture into separate freezable containers and freeze for 3 hours for hard consistency. Mixture will stay fresh in freezer in airtight container for up to 3 weeks.

Note: To make a surprising and special dessert, serve a scoop of Tangerine Sherbet on an almond biscotti with a few fresh berries.

Courtesy www.wolfgangpuck.com

White Chocolate Malt Ice Cream

Makes approximately 1 quart

INGREDIENTS

2 cups milk	10 ounces white chocolate, broken or cut into small chunks
2 cups heavy cream	
8 egg yolks	1/2 cup Horlicks malt powder

METHOD

- 1 In a large heavy saucepan, combine the milk and cream and bring to a boil.
- 2 In a large stainless steel mixing bowl, whisk the egg yolks. Gradually pour the heated liquid into the bowl, whisking constantly. Return to the saucepan and cook over medium heat, stirring occasionally, until the mixture coats the back of a wooden spoon.
- 3 Meanwhile, in a small stainless steel bowl or the top of a double boiler set over barely simmering water, melt the chocolate. Whisk into the heated milk mixture. Remove 1 cup of liquid and dissolve the malt powder in it. Return to the saucepan and mix well. Strain into a large mixing bowl and chill over ice cubes and cold water.
- 4 Plug appliance in and set to "ON". Check regularly for desired consistency. Most recipes are at soft-serve stage after 25 - 30 minutes. Motor will start to click when mixture is as firm as possible.
- 5 Turn power off and remove Motor, Transparent Cover, and Mixing Arm.
- 6 Scrape mixture into separate freezable containers and freeze for 3 hours for hard consistency. Mixture will stay fresh in freezer in airtight container for up to 3 weeks.

Note: Place a scoop of ice cream on a large chocolate chip cookie and serve immediately.

Courtesy www.wolfgangpuck.com

Lemon Granita

Serves 6

INGREDIENTS

6 lemons, washed	Sugar, to taste
4 cups water	3 sprigs thyme
	2 tablespoons limoncello

METHOD

- 1 Cut off the top 1/4 of the lemons and shave a small slice off the bottom so it stands easily.
- 2 Using a grapefruit knife, carefully cut out the flesh of the lemons, leaving the bottom intact, and place them in a strainer set over a bowl. Stand the lemons shells on a cookie sheet and place in the freezer and freeze until solid.
- 3 Press the flesh of the lemons through a strainer to extract all of the juice, yielding about 1 to 1 1/2 cups of lemon juice. Add the water and stir in sugar, a tablespoon at a time, until the mixture is of desired sweetness. Add the thyme and limoncello and let sit for 15 minutes.
- 4 Strain the mixture and pour into the Freezer Bowl of the ice cream maker. Assemble as instructed on page 7.
- 5 Plug appliance in and set to "ON". Check regularly for desired consistency. Most recipes are at soft-serve stage after 25 - 30 minutes. Motor will start to click when mixture is as firm as possible.
- 6 Turn power off and remove Motor, Transparent Cover, and Mixing Arm.
- 7 Scrape mixture into separate freezable containers and freeze for 3 hours for hard consistency. Mixture will stay fresh in freezer in airtight container for up to 3 weeks.
- 8 Scoop it into the frozen lemon shells and serve immediately.

Note: Mixture will stay fresh in freezer in airtight container for up to 3 weeks. You may have to re-scrape the stored granita with a fork or spoon to refresh its granular consistency before serving.

Courtesy www.wolfgangpuck.com

Limited Warranty

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

To obtain service under the terms of this warranty, call Toll Free (800) 275-8273.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:

- Damages from improper installation.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than an authorized dealer or service center.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state to state.